

## Favored Cocktails

### Connors Barrel Aged Manhattan 15

Woodford Reserve, Carpano Classico Vermouth, Angostura bitters, “barrel-aged” for at least two weeks

### Sunshine or Red Sky Sangria 13

Pinot Grigio or Pinot Noir, signature blend of juices and liqueurs

### Ultraviolet Lemonade 13

Empress 1908 Indigo Gin, organic agave nectar, lemon juice

### Southern Belle 14

Absolut Raspberri, fresh raspberries, simple syrup, sugar rim

### Connors Old Fashioned 14

Bulliet Rye, vanilla bean-infused simple syrup, Luxardo cherry, Angostura bitters

### Whiskey Burst 14

Clyde May’s, Domaine de Canton, peach purée, Luxardo cherry

### The 239 Margarita 15

Corazón, Grand Marnier, organic agave nectar, fresh lime juice, cucumber, rosemary

## Draught Beer

Blue Moon

Bud Light

Fort Myers Brewing Amber Ale

Fort Myers Brewing Gateway Blonde

Fort Myers Brewing IPA

Miller Lite

Stella Artois

Yuengling

## Bottled Beer

Bud Light

Heineken

Budweiser

Heineken Zero

Coors Light

Michelob Ultra

Corona

Miller Lite

Corona Light

Peroni

Guinness

Yuengling Flight

High Noon Hard Seltzer

Scan here for seasonal cocktails, an expanded spirits list, and more.



## Superior Dining Experiences. Everyday.

- Entrées fire-grilled over mesquite wood
- Choice beef aged 21-35 days
- Prime and dry-aged beef selections
- USDC inspected seafood delivered fresh daily
- 100% Colombian coffee, freshly ground
- Only purified water for guests and food preparation
- Premium liquor brands served out of our well
- Non-smoking throughout our entire establishment
- All ice cream made in-house, daily

J. Michael Connor,  
Founder & Chairman

*J. Michael Connor*  
**SATISFACTION  
GUARANTEED**

We proudly serve Coca-Cola® products and offer complimentary iced tea, coffee, and fountain drink refills.

## Reds

### Cabernet Sauvignon

14 Hands, Columbia Valley, Washington

Francis Coppola Black Label Claret, California

Michael David Earthquake, Lodi

Quilt, Napa Valley

Jordan, Alexander Valley

Silver Oak, Alexander Valley

Caymus, Napa

Joseph Phelps, Napa

Caymus Special Selection, Napa

Opus One, Napa (*when available*)

6 OZ 9 OZ HALF BOTTLE

12 17 46  
14 20 54  
17 24 66  
20 28 78  
  
110  
129  
71 133  
139  
289  
499

### Alternative Reds

Cigar Box Malbec, Mendoza, Argentina

Plungerhead Old Vine Zinfandel, Lodi

Castello D’Albola Chianti Classico, Tuscany, Italy

Mollydooker “The Boxer” Shiraz, McLaren Vale, Australia

Saldo Zinfandel by Prisoner, California

Les Cadrans de Lassègue, Saint-Émilion, Bordeaux, France

Stags’ Leap Petite Sirah, Napa

The Prisoner Red, Napa

12 17 46  
13 19 49  
14 20 54  
  
18 27 69  
  
75  
77  
44 79

### Merlot

Drumheller, Columbia Valley, Washington

Ferrari-Carano, Sonoma

Duckhorn, Napa

12 17 46  
14 20 54  
88

### Pinot Noir

The Seeker, France

Meiomi, California

King Estate, Oregon

Belle Glos Clark & Telephone, Santa Maria

12 17 46  
14 20 54  
17 24 66  
81

## Whites

### Chardonnay

Sea Sun by Caymus, California

Kendall-Jackson Vintner’s Reserve, Sonoma

Sonoma-Cutrer, Russian River Valley

Rombauer, Napa

6 OZ 9 OZ HALF BOTTLE

12 17 46  
13 19 49  
16 23 62  
  
36 68

### Sauvignon Blanc

Starborough, Marlborough, New Zealand

Ferrari-Carano Fume Blanc, Sonoma

12 17 46  
13 19 49

### Pinot Grigio

Placido, Delle Venezie, Italy

A to Z Pinot Gris, Oregon

12 17 46  
13 19 49

### Alternative Whites

Beringer White Zinfandel, California

Villa Pozzi Moscato, Sicily, Italy

Clean Slate Riesling, Mosel, Germany

Sables d’Azur Rosé, Côtes de Provence, France

11 16 42  
12 17 46  
13 19 49  
14 20 54

## Sparkling

Cantine Maschio Prosecco, Treviso, Italy

Chandon Brut Classic, California

Roederer Estate Brut Rosé, Anderson Valley

Moët & Chandon Imperial Brut, Champagne, France

Dom Perignon Brut, Champagne, France

SPLIT BOTTLE

12 46  
14 49  
55  
24  
400

## House Wines

Salmon Creek Cabernet, Merlot, Pinot Noir,

Chardonnay, Pinot Grigio, or White Zinfandel

6 OZ 9 OZ SPLIT

10 14

Salmon Creek Sparkling Brut

11

~Where applicable, taxes will be included on final bill

©2025 Connor Concepts, Inc. All Rights Reserved. 012025FM